



PHILIPPNAT

CHAMPAGNE

LE LÉON EXTRA BRUT 2015



The Philipponnat family have been winegrowers in Champagne since 1522, when they first acquired land in Aÿ and Mareuil-sur-Aÿ. Their legacy includes the iconic Clos des Goisses, purchased in 1935 and home to Champagne’s first single-vineyard cuvée. Today 15th generation Charles Philipponnat leads the house, cementing over 500 years producing Pinot Noir focused champagne of freshness, minerality and intensity. Philipponnat wears the mantles of both grower and house, using a terroir-focused approach, centuries of expertise and incorporating modern technologies to craft a range of extraordinary champagnes that elevate the health of the land and the sophistication of the wine.

WINE NOTES

Le Léon is a historic plot owned by the Philipponnat family since April Le Philipponnat established the house in 1522. This most chalky site produces exceptional Pinot Noir Champagne of precision and purity; a true expression of a distinctive terroir. In 2015, a cool spring gave way to the driest summer in decades. Early September rain eased vine stress and supported full ripening ahead of the mid-September harvest. Low to moderate yields ensured optimal concentration in grapes and powerful finished wine.

TASTING & PAIRING

Expressive and exotic aromas of ginger, honey and mango lead to a generous palate with layers of guava, blackberry, vanilla and bergamot. This opulent, compelling wine finishes with mouth-watering salinity. Enjoy with seafood dishes, roast lamb and washed-rind cheeses.

TECHINICAL DETAILS

Vineyards:

Le Léon, a historic plot owned by Philipponnat since 1522

Vinification:

Traditional vinification avoiding premature oxidation and malolactic conversion. All lots are barrel-fermented. Extra-Brut dosage maintains purity and balances freshness and richness

Composition:

100% Pinot Noir

Maturation:

7 years

Disgorged:

October 2023

Dosage:

4.5 g/L

Alcohol:

12.5%

Pack:

1/750ML

Wood cellar box

SUSTAINABILITY

